



Choose from the following together with Cheese or Dessert – £32.00
Why not spoil yourself and add an entrée – shown opposite

Braised Lamb Shank – roasted carrot and parsnip

A large Dover Sole – grilled or deep fried, chive mashed potato – £21.00 extra

Breast of Chicken – tagliatelle, smoked bacon, mushroom cream

Lobster Salad – half lobster, salad, thick mayonnaise, new potatoes

Roast Sirloin of British Beef – rare to medium on the bone,
carved at your table from the silver trolley, Yorkshire pudding, hot horseradish,
a panaché of vegetables, roast potatoes

Roasted Loch Duart Salmon – chive and sweetcorn risotto, green onion oil

Fish and Chips – fresh haddock from Billingsgate Market, crisply battered,
mushy peas

British Steak and Kidney Pudding – savoy cabbage, herbed mashed potato

Half a Woodbridge Duck – sage and onion stuffing, apple sauce,
a panaché of vegetables, roast potatoes

Seared Calves' Liver – pommes mousseline, Savoy cabbage, bacon

Butter Fried Skate Wing – new potatoes, warm caper and cornichon sauce

Char-grilled Chicken Caesar Salad

Entrées

Celeriac Soup – pumpkin dumpling £9.45

Prawn and Crab Cocktail – generous and as good as you'll get £14.95

Seared Shetland Scallops – caramelised belly pork, chestnut, pomegranate, roasted parsnip £20.95

San Daniele Ham – fresh fig, Williams pear, Grana Padano cheese £19.00

Chicken Liver Parfait – orange and redcurrant sauce, toasted sourdough £16.75

Tempura King Prawns – Thai asparagus, lime and coriander salsa £20.95

Moules Marinière – white wine, cream and garlic sauce £15.75

Dorset Crab and Prawn Fishcake – poached free range egg, hollandaise sauce £15.25

Severn & Wye Smoked Salmon – gin cured salmon, dill crème fraîche, sourdough crumb £19.00

Gruyère Cheese Fritters – lemongrass and ginger jelly £13.95

Dessert Trolley – scrumptious, irresistible puddings or **Ice Creams and Sorbets**

Cheese Trolley – Lincolnshire Poacher, Brie de Meaux, Colston Bassett Stilton
Celery, Grapes, Welbournes Bakery plum loaf

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee or **Teas and Infusions**,
chocolate truffles £5.60

Espresso Coffee, chocolate truffles £3.50

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest

Chef Patron: Paul Reseigh Head Chef: Mark Alsop
Service Managers: Paul Bennett, Petros Psyllakis Restaurant Managers: Katie Jarvis, Gareth Newnman